



WELLCOME INSTITUTE LIBRARY	
Coll.	welMomeo
Coll.	pam
No.	QT 235
	190*
	B 375



22500879699

The
Tea-Time
Recipe
Book

BROWN & POLSON

*Paisley, and
6 Bouverie Street
London, E.C.*

[Entered at Stationers' Hall.]

INDEX.

	PAGE		PAGE
HINTS ON BAKING, 3 to 7		PASTRY:—	
MILK BREAD & SCONES:		Cheese Cakes -	19
Cream Muffins -	10	Choux Pastry -	20
Hovis Scones -	9	Eccles Cakes -	18
Hot Muffins -	8	Macaroon Tartlets -	19
Little Dinner Loaves	9	Puff Pastry -	18
Milk Bread Twists	10	BISCUITS:—	
Scotch Breakfast		German Biscuits -	17
Scones -	8	Rice Biscuits -	17
Scotch Pancakes or		Wheaten Meal	
Drop Scones -	10	Biscuits -	17
Spiced Bread -	11	Scotch Shortbread -	20
Wheaten Meal Scones	8	CAKES:—	
Whole-Wheat Flour		Apple Cake -	27
Scones -	10	Caraway Lunch Cake	21
ROLLS & SMALL CAKES:		Christmas Plum	
Adelaide Cakes -	13	Cake -	27
Afternoon Tea Cakes	16	Corn Flour Cake -	22
Almond Buns -	16	Cherry Cake -	27
„ Wafers -	15	Erin Cakes -	23
Dough Nuts -	15	Ferenzeze Cake -	25
Ethel Cakes -	14	Gleniffer Cake -	23
Hot Cross Buns -	11	Honey Cake -	25
Lemon Scones -	13	Lemon Sponge Cake	26
London Buns -	12	Madeira Cake -	22
Paisley Diamonds -	13	Mocha Corn Flour	
„ Rolls -	11	Cake -	24
„ Jam Sandwich	12	Mondamin Cake -	26
Peach Shortcakes -	12	Orange Cake -	21
Queen Cakes -	15	Plain Gingerbread -	21
Raspberry Buns -	16	Royal Cake -	24
Rock Cakes -	14	Sponge Cake -	26
Swiss Roll -	14	Vanduara Lunch	
Shortbread Cakes -	16	Cake -	22
Equivalent Weights and Measures ...	28		
Tins for Sale ...	28		

Useful Hints

on Baking.

The first requisites for successful and wholesome baking are:—

The utmost cleanliness of all utensils and of the hands when mixing;

The soundness and sweetness of all the ingredients;

Coolness and attention to the directions.

UTENSILS.

Below we give a list of the utensils required for the following recipes. Most of these will be found in an ordinary kitchen.

Scales and a Set of Weights,

Gill and Pint Measures,

In want of these, the tables on page 28 will be found useful.

Pastry Board and Rolling Pin on which to work dough, pastry, etc.

A few Bowls of different sizes, Iron and Wooden Spoons, Knives and Forks for mixing ingredients.

Griddle for firing scones, pancakes, etc.

Sugar Credger for sifting sugar over cakes, tarts, puddings, etc.

Wire Tray for cooling cakes, etc., on.

Wire Strainer for straining sauces and gravies.

Pie Dishes.—A few of different sizes for puddings, etc.

Small Brushes for greasing tins and brushing pastry.

Grater for grating bread, cocoanut, almonds, orange and lemon peel, etc.

Cake, Patty and Tart Tins for baking.

Hints on Baking.

UTENSILS (*Continued*).

Pastry Cutters for cutting out shapes and ornamenting pastry.

Egg Whisk for whisking eggs.

We supply a few cookery utensils and baking tins, which are specially made for us in large quantities, and, as we take only a nominal profit, the prices, we believe, are very moderate. A list of these is given on page 28.

INGREDIENTS.

Flour.—Flour should be perfectly dry when used for baking. If at all damp, the preparation is sure to be heavy. Before using the flour it is a good plan to place it for an hour or two before the fire until it feels warm and dry, and then run it through a sieve.

Good flour should have a pleasant smell, and an absence of acid or rancid taste. A test for good flour is the amount of liquid it will absorb, and when spread out it should show no traces of bran.

Milk.—Milk should be perfectly sweet, as, if slightly sour, it will not only injure the flavour of the bread, etc., but in sultry weather will often cause it to be quite uneatable.

Condensed milk is a good substitute for fresh milk or cream, but when it is used less sugar will be required. Unsweetened condensed milk is much to be preferred to sweetened, and we can safely recommend the following brands: "Cow's Head," "Viking," "Ideal."

Butter-milk will make excellent bread and scones with "Paisley Flour," but it should be used as new as possible, as when it is kept for a number of days it gets more acid, and is apt then to taste the scones, etc.

For invalids, however, only good sweet milk should be used, as it makes the most digestible bread.

Hints on Baking.

INGREDIENTS (*Continued*).

Sugar.—Castor or sifted sugar is the best. Any coarser kind should be pounded and sieved before using. Coarse sugar leaves cakes, etc., heavy and hard.

Butter.—Never be tempted to use inferior butter in baking as it will spoil the quality of the cake or pastry. Good margarine may be used instead of butter. If the butter is very salt, it should be washed in cold water and then dried in a clean towel. When beating butter to a cream, never allow it to become oil by placing it too near or *too long* beside the fire.

Eggs —Each Egg should be broken into a cup by itself before it is added to others. By doing this you will prevent a bad one spoiling the rest.

Currants.—Currants should be washed in cold water and thoroughly dried in a coarse towel to clean them and remove any pieces of grit. This should be done some time before using them that they may be thoroughly dry. Even a slight dampness will make the currants heavier, and cause them to sink to the bottom of the cake. The cake also will be liable to be heavy.

Raisins.—The stones should be taken out of raisins, and the stems removed. Sultana raisins should be prepared the same as currants, and the stems removed.

Almonds.—Almonds for cakes should be blanched by putting them into boiling water for a few minutes, then into cold water, and afterwards rubbing them in a coarse towel to remove the softened skins.

“Paisley Flour.”—In any general recipe where carbonate of soda and cream of tartar are required, use neither, but use “Paisley Flour” instead, in the proportion of a heaped table-spoonful to half-a-pound of ordinary flour for bread, scones, etc. But remember that when many eggs are used, a much smaller proportion will be sufficient, say, half as much.

Hints on Baking.

MIXING THE INGREDIENTS.

There are more cakes spoiled by insufficient mixing than in any other way, therefore, do your mixing thoroughly. Note the times mentioned for mixing in some of the recipes. Never mix a cake in a tin basin, but always use an earthenware dish, for when butter and sugar are rubbed together in a tin basin they will be much darkened by the tin. For the same reason, stir the mixture with a wooden spoon. Mix spices along with the dry flour.

PREPARING TINS.

For large rich cakes always line the cake tin with buttered paper. For ordinary and light cakes grease the tins with butter, sprinkle in a little flour, shake the tin till the inside surface is covered with a coating of flour, and empty out the flour that remains.

BAKING.

If the baking is to be done in a gas oven, light it first thing of all; if in an ordinary coal oven, make up the fire beforehand; so that, in either case, the oven will be at the proper heat when the bread, etc., is ready to be put in. When an ordinary oven is at the proper heat, build up the fire with coal, and partly close the damper; this will give a steady heat, and by pulling out the damper the heat can be increased if wanted.

Scones, muffins, rolls and little dinner loaves require a very quick oven.

Buns and small cakes require a rather quick oven.

Large cakes require not quite so quick an oven, in order that they may be well baked in the centre without being overdone on the outside. Solid cakes, such as seed, pound, etc., require a rather quick oven. If the oven is too slow, the fruit will sink to the bottom, and the cake will be very heavy.

Hints on Baking.

BAKING (*Continued*).

Sponge cakes must have a moderately hot oven. If too hot they will rise quickly and fall again.

To prevent a cake from being burned on the bottom, place it on a barred oven shelf instead of an ordinary close one. If you have not a barred shelf, raise the tin up from the shelf by placing a flat tin or brick under it, which will have the same effect. In order to ascertain if a cake is sufficiently baked, insert a fine skewer or knitting needle into the centre of it. If it comes out quite clean, the cake is ready, but if any dough is sticking to it, or if the needle is the least damp, put the cake back into the oven at once. If the cake gets brown on the top before being ready throughout, cover it with a well-buttered paper.

Cakes should be left for a few minutes in the tin before being turned out. Then they should be put to cool on a wire tray. Cakes should be kept in air-tight tins and in a cool place.

Pastry requires a very hot oven, in order that the starch cells may burst and absorb the fat before it gets time to run out. If the oven is too slow, the pastry will be heavy and sodden.

The following tests may be found useful for finding the heat of the oven:—

1. If a sheet of writing paper burns whenever it is put in, the oven is too hot.
2. If the paper becomes dark brown, it is suitable for pastry, scones, muffins, little dinner loaves, etc.
3. If light brown, it does for buns and small cakes, pies and tarts.
4. If dark yellow, for cakes.
5. If light yellow, for biscuits, puddings, etc.

Milk Bread and Scones.

No. 1.—SCOTCH BREAKFAST SCONES.

2 oz. Brown & Polson's Paisley Flour.
 1 lb. Ordinary Flour.
 About a breakfast-cupful of Sweet Milk
 ($\frac{1}{2}$ pint).
 A small tea-spoonful of Salt.

Mix the Paisley Flour, ordinary flour, and salt well together in a bowl, dry. Make into a dough quickly with the milk, adding the milk a little at a time till you have a moderately soft dough. Do not knead more than what is necessary. Roll out flat on a floured board till about half-an-inch thick, and cut into circles or three-cornered pieces. Put at once into a hot oven or on to the griddle or hot plate sprinkled with flour. The hotter the oven the better will these scones be raised. In a quick oven they will be ready in three to five minutes. Cool on a wire tray.

No. 2.—WHEATEN MEAL SCONES.

1 $\frac{1}{4}$ oz. Brown & Polson's Paisley Flour.
 1 oz Butter. 2 oz. Ordinary Flour.
 $\frac{1}{2}$ oz. Castor Sugar. 4 oz. Wheaten Meal.
 $\frac{1}{4}$ tea-spoonful Salt. About 1 gill Sweet Milk.

Measure out the ingredients. Mix the dry ingredients together thoroughly. Rub the butter lightly in amongst them. Make into a soft dough with the milk. Turn on to a floured oven shelf, form into a round shape with the hands, rub over with flour, cut down the centre and across with a knife, but do not separate the pieces. Bake in a hot oven for ten or twelve minutes. Cool on a wire tray.

These Scones may be made entirely with Wheaten Meal, in which case 1 $\frac{1}{2}$ oz. "Paisley Flour" and 6 oz. Wheaten Meal should be used.

No. 3.—HOT MUFFINS.

FOR AFTERNOON TEA.

2 oz. Brown & Polson's Paisley Flour.
 1 lb. Ordinary Flour. $\frac{1}{2}$ pint Sweet Milk.
 1 oz. Lard. A small tea-spoonful of Salt.
 A small tea-spoonful of Sugar.

Mix the Paisley Flour, ordinary flour, salt, and sugar well together in a bowl, dry. Rub in the lard, cold. Make into a dough quickly with the milk, adding the milk a little at a time till you have a moderately soft dough. Do not knead more than is necessary. Roll out flat on a floured board till about half-an-inch thick. With a circular cutter about two to two-and-a-half inches in diameter, cut out small circles. Put these at once into a hot oven, or on to the griddle or hot plate, sprinkled with flour. They should be ready in five to ten minutes. Cut them open when hot, butter them and serve at once; or better, allow them to cool on a wire tray, cut them open, toast the insides, butter, and serve at once in a folded napkin, very hot.

NOTE.—In a very hot oven these muffins will be baked in two to five minutes, and they will rise all the better with the extra heat.

Milk Bread and Scones.

No. 4.—LITTLE DINNER LOAVES.

(VERY DIGESTIBLE.)

2 oz. Brown & Polson's Paisley Flour.

1 lb. Ordinary Flour.

1 pint Sweet Milk.

A small tea-spoonful of Salt.

A small tea-spoonful of Sugar.

Butter $1\frac{1}{2}$ dozen small baking tins. Mix the Paisley Flour, ordinary flour, salt, and sugar well together in a bowl, dry. Add the milk gradually, stirring with a wooden spoon till you have a very thin dough or batter. Pour *at once* into the prepared tins, filling them only *half full*, and put *at once* into a *hot oven*. Remove when well browned, which will take about ten or fifteen minutes, and put on a wire tray to cool.

Some flours will absorb more milk than others. The maximum quantity is meant here, but with some flours this may make too thin a dough; in that case a little less milk, say $\frac{3}{4}$ pint, should be used.

It is well not to mix up more than you can bake at once, as the mixture, if left, quickly loses its raising power. These loaves can be equally well baked on a griddle. Put the little tins when half filled on a hot griddle, and put an empty inverted tin on the top of each. The dough will rise to almost fill the upper tin. When sufficiently browned on the underside, turn the loaf upside down, remove the tin now on top, and allow the other side to brown. Cool on a wire tray. These loaves should have a nice crisp crust, and should be eaten when new. When old they will be *greatly improved by re-heating* in the oven or before the fire.

NOTE.—Unlike fermented bread (bakers' bread), Paisley Flour bread and scones are best when new. Fermented bread is seldom free from acid. Paisley Flour bread is never acid, and is therefore more easy of digestion.

Tins.—Nice little tins, specially made for baking these Little Dinner Loaves, can be had from Brown & Polson, Paisley, for 6d. per dozen, post free, or from the local grocer.

No. 5.—HOVIS SCONES.

2 oz. Brown & Polson's Paisley Flour.

1 lb. Hovis Flour.

1 oz. Butter.

2 oz. Sugar.

1 Egg.

$\frac{1}{2}$ pint Sweet Milk.

A small tea-spoonful of

Caraway Seeds.

Salt.

Mix the Paisley Flour, Hovis Flour, salt, sugar, and caraway seeds well together in a bowl, dry. Rub in the butter, cold. Beat up the egg well and mix through the flour mixture. Make into a dough quickly with the milk, adding the milk a little at a time till you have a moderately soft dough. Do not knead more than is necessary. Roll out flat on a floured board till $\frac{1}{2}$ to $\frac{3}{4}$ of an inch thick. Cut into three-cornered pieces and put *at once* into a *hot oven* or on to the griddle or hot plate, sprinkled with flour. They should take about ten minutes to bake. Cool on a wire tray.

Milk Bread and Scones.

No. 6.—WHOLE-WHEAT FLOUR SCONES AND BREAD.

These can be made very nicely according to Recipes No. 1, 3, and 4, using whole-wheat flour in place of the ordinary flour. A nice scone can also be made using whole-wheat flour and ordinary flour in equal quantities. Some whole-wheat flours are difficult to raise, and for these use two-and-a-half to three oz. Paisley Flour to the pound of flour.

No. 7.—MILK BREAD TWISTS.

2½ oz. Brown & Polson's Paisley Flour.
 1 lb. Ordinary Flour. 1 oz. Butter. 1 Egg.
 ½ pint Sweet Milk. A small tea-spoonful of Salt.
 A small tea-spoonful of Sugar.

Mix the Paisley Flour, ordinary flour, and salt well together in a bowl, dry. Rub in the butter, cold. Beat up the egg a little with the sugar and mix into the flour. Make into a dough quickly with the milk, adding the milk a little at a time till you have a moderately soft dough. Do not knead more than is necessary. Roll out flat on a floured board till about one-half to three-quarters of an inch thick. Cut into strips about three-quarters of an inch wide, and roll these strips into round ropes. Twist these now into knots, pleats, horse-shoes, &c., brush over with milk, place on baking-sheet, and put *at once* into a *hot* oven. They should be ready in five to ten minutes, according to heat. The hotter the oven the better will they be raised. Cool on a wire tray.

No. 8.—SCOTCH PANCAKES OR DROP SCONES.

2 oz. Brown & Polson's Paisley Flour.
 1 lb. Ordinary Flour.
 4 oz. Sugar. 1 Egg.
 1 pint Sweet Milk, nearly.

Mix the Paisley Flour, ordinary flour, and sugar well together in a bowl, dry. Add the egg and stir it into the flour. Mix in the milk quickly with a wooden spoon, adding it a little at a time, till you have a batter so thin that it will pour. Pour it *at once*, a little at a time, on to the hot plate or griddle, greased with melted suet, and resting over the flames on the top of a gas stove. The griddle may be placed over the open fire of an oven, or hung over a bright fire. When brown on the under-side, turn and allow to brown on the other side. Cool on a wire tray. It is well not to mix up more than you can bake in a short time, as the mixture, if left, quickly loses its raising power.

NOTE.—The griddle should be so hot that the suet just begins to smoke very slightly, but not hotter.

No. 9.—CREAM MUFFINS.

Make according to Recipe No. 3, but omit the milk and the lard, and use rather over half-pint of cream instead. Cut into small dainty circles. These turn out deliciously light, delicately-flavoured muffins.

These seem extravagant, but the price of milk and the lard or butter is saved, so that they really are not very expensive.

Milk Bread.

No. 10.—SPICED BREAD.

1 $\frac{1}{4}$ oz. Brown & Polson's Paisley Flour.
 8 oz. Ordinary Flour. 1 $\frac{1}{2}$ gills Sweet Milk.
 1 oz. Butter. $\frac{1}{4}$ tea-spoonful Salt.
 1 oz. Castor Sugar.
 Ground Cinnamon to cover a sixpenny piece.
 Ground Cloves " " "

Measure out the ingredients. Butter and flour a round or square loaf tin. Mix the Paisley Flour, ordinary flour, sugar, salt, and spices well together. Rub in the butter cold. Make into a dough quickly with the milk, adding it a little at a time, till you have a soft and smooth dough. Pour into the prepared tin, and bake in a moderately-heated oven for about three-quarters of an hour. This bread may be baked to advantage in two or three smaller tins in place of one large tin, in which case a little over half-an-hour in the oven will be enough.

No. 11.—PAISLEY ROLLS.

1 $\frac{1}{4}$ oz. Brown & Polson's Paisley Flour.
 8 oz. Ordinary Flour. Yolk of an Egg.
 $\frac{1}{2}$ tea-spoonful Sugar. 2 oz. Butter.
 $\frac{1}{2}$ tea-spoonful Salt. 1 gill Sweet Milk.

Measure out the ingredients. Rub the butter into the flour. Add the salt, sugar, and Paisley Flour. Mix thoroughly. Beat up the yolk of the egg, add it to the milk, and mix in lightly to the dry ingredients, making a moderately soft dough. Turn this on to a floured board, roll out till about $\frac{1}{8}$ of an inch thick, cut into pieces about four inches square, roll these up into rolls, brush over with milk, and bake in a very quick oven for fifteen minutes. Cool on a wire tray.

Small Cakes and Buns.

No. 12.—HOT CROSS BUNS.

2 oz. Brown & Polson's Paisley Flour.
 1 level tea-spoonful Ground Cinnamon.
 1 lb. Ordinary Flour.
 1 level tea-spoonful Ground Mace.
 4 oz. Butter. $\frac{1}{2}$ pint Sweet Milk.
 4 oz. Castor Sugar. 1 Egg.
 2 oz. Currants. $\frac{1}{4}$ tea-spoonful Salt.
 A small piece of paste.

Paste.—Any scraps of paste will do for the tops, or sufficient can be made with 1 $\frac{1}{2}$ oz. flour and a little milk or water.

Measure out the ingredients. Rub the butter into the flour. Add the currants (cleaned), the sugar, salt, Paisley Flour, and spices, and mix well. Beat up the egg and add the milk to it. Mix this into the dry ingredients, making a moderately firm dough. Form into balls. Lay on a greased baking sheet. Roll out the paste thin, cut out crosses and put on the top. Brush over with milk or egg and dust with sugar. Bake in a quick oven for fifteen minutes. Cool on a wire tray.

Small Cakes and Buns.

No. 13.—PAISLEY JAM SANDWICH.

1 oz. Brown & Polson's Paisley Flour.
 6 oz. Ordinary Flour.
 2 oz. Butter. 4 oz. Sifted Sugar.
 1 gill Sweet Milk. 1 Egg.

Essence of Lemon, or other flavouring, and
 a pinch of Salt.

Measure out the ingredients. Butter two round shallow baking tins. Mix the Paisley Flour, ordinary flour, and salt well together in a bowl, dry. Beat the sugar and butter into a cream. Beat the egg separately, and add it to the sugar and butter. Work into this the mixture of flour, adding the milk and flavouring. Pour the mixture *at once* into the two tins and put into a *hot* oven. When baked, turn out, cool on a wire tray, and put together with jam between.

Tins.—Special sandwich tins can be had from Brown & Polson, Paisley, at 6d. per set of two, post free.

No. 14.—PEACH SHORTCAKES.

2 oz. Brown & Polson's "Patent" Corn Flour.
 1 oz. " Paisley Flour.
 6 oz. Ordinary Flour. 2 oz. Castor Sugar.
 5 oz. Butter. Yolk of an Egg.
 1 gill Cream. Pinch of Salt.

About $\frac{1}{2}$ doz. Split Peaches, stewed or preserved.

Measure out the ingredients. Mix together the Corn Flour and ordinary flour. Rub in the butter lightly, add one ounce of the sugar, the Paisley Flour, and the salt. Mix into a very stiff paste with the yolk of egg and a little cold water. Roll out thin and line with it one dozen patty tins, same as for No. 4. Place a buttered paper inside of the tins, and fill it with uncooked rice to keep the paste down in the tins. Bake for 10 or 15 minutes. Remove the paper and rice, and fill with the peaches. Whip up the cream stiffly, sweeten with one ounce castor sugar, and pile on the top.

Two whites of eggs stiffly whipped and sweetened with two ounces of castor sugar may be placed on the top instead of the cream. The cakes must then be placed in the oven to brown slightly.

No. 15.—LONDON BUNS.

2 oz. Brown & Polson's "Patent" Corn Flour.
 1 oz. " Paisley Flour.
 4 oz. Ordinary Flour.
 1 $\frac{1}{2}$ oz. Butter. 1 $\frac{1}{2}$ oz. Sugar.
 1 table-spoonful Candied Peel.
 1 Egg. A pinch of Salt.

Sweet Milk to mix.

Measure out the ingredients. Mix the Corn Flour, ordinary flour, and salt well together. Rub the butter lightly into this. Beat up the egg well. Add the sugar, candied peel, and Paisley Flour to the flour mixture, mixing well. Make into a stiff dough with the egg and sufficient milk. Form into balls. Lay on a greased baking sheet, brush over with melted sugar, and bake in a quick oven for ten or fifteen minutes. Cool on a wire tray.

Small Cakes and Buns.

No. 16.—LEMON SCONES.

2½ oz. Brown & Polson's Paisley Flour.
 4 oz. Lemon Peel. 1 lb. Ordinary Flour.
 ½ pint Sweet Milk. 1½ oz. Butter.
 ½ tea-spoonful Salt. 2 oz. Castor Sugar.
 ¼ tea-spoonful Lemon Essence.

Measure out the ingredients. Mix the Paisley Flour and the ordinary flour well together. Rub the butter lightly into the mixed flours, add the salt, sugar, and finely cut peel. Mix the milk and flavouring together, and pour gradually amongst the dry ingredients, making a soft smooth dough. Turn on to a floured baking board and divide into three pieces. Form each into a round and roll out half-an-inch thick, cut in four, and place on a floured oven shelf. Brush over with milk. Put at once into a hot oven to bake for about eight minutes. Cool on a wire tray.

N.B.—If the flour is good more milk will be required.

No. 17.—PAISLEY DIAMONDS.

1 oz. Brown & Polson's Paisley Flour.
 6 oz. Ordinary Flour. 3 oz. Butter.
 2 oz. Rice Flour. 4 oz. Sugar.
 1 Egg. Pinch Salt.
 2 table-spoonfuls Milk.

Measure out the ingredients. Mix the flours. Add the sugar and salt. Rub the butter into the flour. Make hollow in centre, into which pour the egg and enough milk to make a firm dough. Stir with a wooden spoon. Roll the dough out slightly thinner than ¼ inch. Cut the paste into diamond shapes. Bake in a quick oven for about ten minutes, when they should be a nice brown. Take out of the oven, brush with milk, and dredge with sifted sugar. Cool on a wire tray.

No. 18.—ADELAIDE CAKES.

3 oz. Brown & Polson's "Patent" Corn Flour.
 1 oz. " " Paisley Flour.
 2 oz. Ordinary Flour. 3 oz. Castor Sugar.
 3 oz. Butter. 2 Eggs.
 ¼ tea-spoonful Vanilla Essence.

Measure out the ingredients. Butter a dozen small baking tins, same tins as for No. 4 will be very suitable. Beat the butter and sugar to a cream. Beat up the eggs. Mix the three flours well together. Add them to the butter and sugar alternately with the eggs. Then add the vanilla, and bake in the prepared tins for twenty minutes. When ready, lay on a wire tray to cool.

Small Cakes and Buns.

No. 19.—ROCK CAKES.

- | | |
|---|-----------------------------------|
| 1 oz. Brown & Polson's Paisley Flour. | |
| 8 oz. Ordinary Flour. | 2 oz. Castor Sugar. |
| 3 oz. Butter. | 2 oz. Currants. |
| 1 Egg. | 1 oz. Candied Peel. |
| A little Milk. | $\frac{1}{2}$ tea-spoonful Ground |
| $\frac{1}{2}$ tea-spoonful Mixed Spice. | Ginger. |

Measure out the ingredients. Wash and dry the currants and cut the peel into small pieces. Put the ordinary flour into a basin and rub the butter lightly into it. Add the rest of the dry ingredients and mix well. Beat up the egg and add it to the mixture with sufficient milk to make a very stiff paste. Take two forks and lay the mixture in little rough heaps on a greased baking sheet. Put at once into a very quick oven for about fifteen minutes. Cool on a wire tray.

N.B.—The mixture must be very stiff and the oven very hot or the cakes will not keep their shape.

No. 20.—SWISS ROLL.

- | | |
|---|---|
| $\frac{1}{2}$ oz. Brown & Polson's Paisley Flour. | |
| 2 oz. Ordinary Flour. | 1 table-spoonful Hot Water. |
| 3 Eggs. | $\frac{1}{4}$ tea-spoonful Vanilla Essence. |
| 3 oz. Castor Sugar. | 2 table-spoonfuls Jam. |

Measure out the ingredients. Butter and paper a square flat baking tin (see page 28 for suitable tin). Whisk the whites of the eggs to a stiff froth, then add the yolks one at a time, beating well. Beat in the sugar till dissolved. Mix together the Paisley Flour and ordinary flour, and add them along with the hot water and flavouring. Mix all lightly. Pour into the prepared tin and bake in a hot oven for about ten minutes. Turn out on to a sugared paper with a damp cloth beneath it. Spread with jam (heated) and roll up.

N.B.—The success of this cake depends mainly on the beating and baking of this mixture.

No. 21.—ETHEL CAKES.

- | | |
|---|------------------------|
| 2 oz. Brown & Polson's "Patent" Corn Flour. | |
| 1 oz. " " " | Paisley Flour. |
| 4 oz. Ordinary Flour. | 2 Eggs. |
| 4 oz. Sugar. | 2 oz. Sultana Raisins. |
| 4 oz. Butter. | 1 oz. Candied Peel. |
| 2 oz. Currants. | 1 oz. Almonds. |
| $\frac{1}{2}$ tea-spoonful Lemon Essence. | Milk. |

Measure out the ingredients. Butter one dozen patty tins, same as for No. 4. Blanch and chop up the almonds, clean the fruit and cut up the peel. Dry them all well. Mix together the Corn Flour and ordinary flour. Beat up the eggs well. Beat the butter and sugar to a cream. Add the eggs and the flour mixture alternately to the butter and sugar. Mix well, stir in the fruit, and last of all the flavouring and the Paisley Flour. Mix lightly. Fill the tins half full, and sprinkle over them the chopped almonds. Bake in a moderate oven for about 20 minutes. Cool on a wire tray.

Small Cakes and Buns.

No. 22.—ALMOND WAFERS.

4 oz. Brown & Polson's "Patent" Corn Flour.
 $\frac{1}{4}$ oz. " " Paisley Flour.
 1 oz. Ordinary Flour. 2 oz. Butter.
 2 oz. Castor Sugar. 1 Egg.
 10 drops Essence of Almonds.

Measure out the ingredients. Mix well together the Corn Flour, Paisley Flour, and ordinary flour. Rub the butter lightly in. Add the sugar, egg and flavouring. Turn on to a floured pastry board and knead till smooth. Roll out till $\frac{1}{8}$ of an inch thick. Cut into fingers, or any shape you prefer, and dust over with castor sugar. Bake in a moderate oven till a light brown colour. Cool on a wire tray.

For Vanilla Wafers use 10 drops essence Vanilla.
 For Champagne Wafers use 10 drops essence Lemon.

No. 23.—QUEEN CAKES.

$\frac{1}{2}$ oz. Brown & Polson's Paisley Flour.
 6 oz. Ordinary Flour. 4 oz. Butter.
 4 oz. Sugar. 3 Eggs.
 1 oz. Candied Peel. 2 oz. Cherries.
 Grated Rind of Half a Lemon.

Measure out the ingredients. Butter a dozen patty tins, same as used for No. 4. Beat the butter and sugar to a cream, add the eggs one by one, beating well. Mix together the Paisley Flour and ordinary flour, add them to the batter and mix lightly. Lastly add the fruit and lemon rind. Pour in the prepared tins, which should only be two-thirds filled, and bake for 20 minutes in a pretty hot oven. Cool on a wire tray.

N.B.—Currants may be used instead of Cherries.

No. 24.—DOUGH NUTS.

$\frac{3}{4}$ oz. Brown & Polson's Paisley Flour.
 6 oz. Ordinary Flour. 2 oz. Castor Sugar.
 1 oz. Butter. 1 Egg.
 A little Milk.

Measure out the ingredients. Put the ordinary flour into a basin, and rub the butter lightly into it. Add the sugar and the Paisley Flour, and mix thoroughly. Beat up the egg and add it with sufficient milk to make rather a stiff dough. Roll out less than a quarter of an inch thick. Cut into rounds with a plain cutter ($2\frac{1}{2}$ inches in diameter), then cut out the centre with a smaller cutter. Fry the circles in smoking hot fat till a light brown. Drain off the fat on paper, and dust over with castor sugar.

Small Cakes and Buns.

No. 25.—ALMOND BUNS.

$\frac{3}{4}$ oz. Brown & Polson's Paisley Flour.
 2 oz. " " " "Patent" Corn Flour.
 3 oz. Butter. 2 oz. Rice Flour.
 3 oz. Castor Sugar. $1\frac{1}{2}$ oz. Ground Almonds.
 2 Eggs.

Measure out the ingredients. Butter one dozen patty tins, same as used for No. 4. Mix together the Corn Flour, Paisley Flour, and rice flour. Beat up the eggs. Beat the butter and sugar to a cream. Add to this the eggs and the flour mixture alternately. Mix well, and stir in lightly the ground almonds. Fill the tins half full, and bake in a moderately heated oven for fifteen or twenty minutes. Cool on a wire tray.

No. 26.—SHORTBREAD CAKES.

4 oz. Brown & Poison's "Patent" Corn Flour.
6 oz. Butter. $\frac{1}{2}$ oz. Paisley Flour.
2 oz. Castor Sugar. 6 oz. Ordinary Flour.
 $\frac{1}{2}$ oz. Lemon Peel. 1 Yolk of Egg.

Measure out the ingredients. Mix the three flours together. Rub in the butter lightly and add the yolk of egg and the sugar. Turn on to a floured pastry board, and knead till smooth. Roll out quite thin, about $\frac{1}{4}$ of an inch. Cut into rounds with a fancy cutter. Put a strip of peel in the centre of each. Bake in a moderate oven 10 minutes. Cool on a wire tray.

No. 27.—AFTERNOON TEA CAKES.

1 oz. Brown & Polson's Paisley Flour.
8 oz. Ordinary Flour. 2 Eggs.
2 oz. Butter. 2 oz. Currants.
2 oz. Castor Sugar. A little Milk.
1 small half tea-spoonful Salt.

Measure out the ingredients. Clean and dry the currants. Beat the eggs well. Mix together the ordinary flour, salt and sugar. Rub in the butter lightly. Mix in the currants and the Paisley Flour. Stir in the beat-up eggs with sufficient milk to make a smooth dough. Turn on to a floured baking board, and roll out half-an-inch thick. Cut into rounds, and bake in a hot oven for about 15 minutes. Cut the cakes open, butter, dust with sugar, and serve hot.

No. 28.—RASPBERRY BUNS.

1 oz. Brown & Polson's Paisley Flour.
3 oz. Castor Sugar. 12 oz. Ordinary Flour.
1 Egg. 3 oz. Butter.
A little Milk. Small quantity Raspberry Jam.

Measure out the ingredients. Rub the butter lightly into the flour. Add the Paisley Flour and the sugar. Beat the egg; stir it into the dry ingredients with sufficient milk to make a stiff paste. With floured hands form this mixture into balls. Make a hole in the centre with your finger, fill in with jam and cover over. Place on a greased oven shelf, flatten slightly, and bake in a sharp oven about 12 minutes. Cool on a wire tray.

Biscuits.

NO. 29.—GERMAN BISCUITS.

2 oz. Brown & Polson's "Patent" Corn Flour.
 1 oz. " Paisley Flour.
 6 oz. Ordinary Flour. 2 Eggs.
 4 oz. Castor Sugar. 1 small tea-spoonful Cinnamon.
 4 oz. Butter. $\frac{1}{2}$ tea-spoonful Mixed Spice.
 Some Jam. $\frac{1}{4}$ " Ground Ginger.
 A pinch of Salt. A little Coloured Sugar and
 Dessicated Cocoanut for sprinkling, if desired.

Measure out the ingredients. Beat the butter and sugar to a cream. Add the spices and salt. Beat the eggs well. Add the eggs and the Corn Flour and ordinary flour alternately to the butter and sugar, and mix well. Add the Paisley Flour and mix lightly. Turn on to a floured pastry board and knead till smooth. Roll out one-eighth of an inch thick. Cut into rounds with a cutter and lay on a greased oven shelf. Bake in a moderately-heated oven for ten or fifteen minutes. Cool on a wire tray. Put together with jam between and ice over.

Icing :—4 oz. Icing Sugar.
 A few drops Lemon Juice.
 A little Cold Water.

Rub the icing sugar through a sieve. Add the lemon juice and a little water, beating it well with a wooden spoon till perfectly smooth. Ice the biscuits smoothly over and sprinkle with coloured sugar and dessicated cocoanut, if desired.

NO. 30.—WHEATEN MEAL BISCUITS.

2 oz. Brown & Polson's Paisley Flour.
 8 oz. Wheaten Meal. 2 oz. Butter.
 2 oz. Castor Sugar. 1 Egg.
 A little Milk.

Measure out the ingredients. Mix the Paisley Flour and wheaten meal well together. Rub in the butter lightly, and mix in the sugar. Beat up the egg and stir it in. Add as much milk as is necessary to make a stiff paste. Roll it out one-eighth of an inch thick, cut into round biscuits, jag the top with a fork. Bake in a moderate oven till a light brown colour. Cool on a wire tray.

NO. 31.—RICE BISCUITS.

$\frac{1}{2}$ oz. Brown & Polson's Paisley Flour.
 4 oz. Castor Sugar. 4 oz. Rice Flour.
 $\frac{1}{2}$ tea-spoonful Lemon Essence. 2 Eggs.

Measure out the ingredients. Whisk the sugar and eggs together till they are very light. Mix the Paisley Flour and rice flour well together. Stir them lightly into the egg and sugar mixture, and lastly add the flavouring. Cover a baking tin with a sheet of white paper. Drop the mixture on it in tea-spoonfuls, and bake in a quick oven till a pale yellow colour. Remove them from the paper when they are a few minutes out of the oven.

Pastry.

No. 32.—PUFF PASTRY.

$\frac{1}{4}$ oz. Brown & Polson's Paisley Flour.

8 oz. Ordinary Flour. Pinch of Salt.

8 oz. Butter. Cold Water.

A few drops Lemon Juice.

Measure out the ingredients. Mix together the salt, the ordinary flour, and the lemon juice. Make a hole in the centre of the flour, and mix in the cold water gradually, using a broad-pointed knife to mix with. Make it into a nice lithe dough. Turn it on to a pastry board, and knead well till quite smooth and elastic. Set it aside for a little to get quite cold. Lay the butter on a clean towel, and press out the moisture. Roll out the dough into a long strip, and place the butter, flattened to a third the size of the dough, in the middle. Wet the dough round the edges with a little cold water, fold the dough over the butter on either side, and press the edges well together. Turn the paste with its edges towards you, and roll out evenly and very gently away from you till three times its size, always rolling in the same direction. Fold it in three, and set aside for ten minutes to get quite cold. Proceed folding and rolling till the butter is thoroughly incorporated with the flour. About eight times will do. At the fifth and seventh turn sprinkle in the Paisley Flour in equal quantities, and roll out as before. Bake in a good hot oven.

To make good puff pastry everything must be kept as cool as possible. It should be made in a cool room, and the hands should be kept cool by dipping in cold water now and again. If you have a marble slab to roll the dough out on, so much the better, and this should be kept cool by spraying cold water over it now and again and drying afterwards.

No. 33.—ECCLES CAKES.

3 oz. Castor Sugar. $\frac{1}{2}$ tea-spoonful Mixed Spice.

6 oz. Currants. 1 oz. Butter.

$1\frac{1}{2}$ oz. Finely-Chopped Candied Peel.

A few drops of Water.

8 oz. Short Crust or Puff Pastry—one-half as much as Recipe No. 32.

Measure out the ingredients. Divide the pastry into eight pieces, and roll out four or five inches across. Mix the currants, sugar, peel, and spices together. Put about a dessert-spoonful on to each round of pastry. Divide the butter into eight pieces, put a piece on each round, with a few drops of water. Moisten the edges of the paste, draw them together over the top, flatten a little with the hand, turn over, and roll slightly. Make three or four cuts over the top. Bake about 20 minutes in a hot oven.

Pastry.

No. 34.—CHEESE CAKES.

PASTE.	FILLING.
6 oz. Flour.	6 oz. Flour.
1 oz. Paisley Flour.	1 oz. Paisley Flour.
3 oz. Butter.	3 oz. Butter.
1½ oz. Sugar.	3 oz. Sugar.
Water.	2 Eggs. Milk.

A few drops Essence of Vanilla.

PASTE.—Measure out the ingredients. Rub the butter into the mixed flours and add the sugar. Pour in gradually about half a tea-cup of water, and mix with the first two fingers until you have a firm paste. Be sure not to make the dough too moist, as it has to be rolled out pretty thinly. Line a dozen patty tins with the paste, reserving a few scraps of paste for ornamentation.

FILLING.—Beat the butter and sugar to a cream, add the eggs, well beaten, then the mixed flours gently, and the flavouring. If the mixture is not now of the consistency of very thick cream, add a little milk to make it so. Pour into the lined patty tins, but half fill them only, so as to allow plenty of room to rise without running over the sides. Cut narrow strips of the paste about two inches in length, put a twist in each and place on the top of mixture, and bake for about half an hour.

Tins.—Same tins as for No. 4 can be used, or special fancy tins can be had from Brown & Polson, Paisley, for 10d. per dozen, post free.

No. 35.—MACAROON TARTLETS.

- ¾ oz. Brown & Polson's "Patent" Corn Flour.
- ½ oz. Butter.
- 4 oz. Castor Sugar.
- 4 oz. Ground Almonds.
- 1 Egg.
- 3 table-spoonfuls Jam.
- Short Crust Paste as in
- Recipe No. 34.

Prepare short crust paste same as in Recipe No. 34, and line one dozen patty tins with it. Beat up the egg and mix the Corn Flour into it. Add the sugar, work in the ground almonds, add the butter melted. Mix all together. Put a tea-spoonful of jam into each patty tin, cover with the almond mixture and bake in a hot oven for 15 minutes. When ready, lay on a wire tray to cool.

Pastry and Shortbread.

No. 36.—CHOUX PASTRY.

- 2 oz. Brown & Polson's "Patent" Corn Flour.
- 2 oz. Ordinary Flour.
- 1 oz. Castor Sugar.
- 2 oz. Butter.
- 3 Eggs.
- $\frac{1}{2}$ pint Water.

Measure out the ingredients. Mix together the Corn Flour and ordinary flour, and make them into thick cream with a little of the water. Put the rest of the water, the sugar and the butter into a saucepan and bring it to the boil. Pour in the flour mixture, and stir vigorously over the fire till it becomes a perfectly smooth thick paste, and leaves the sides of the saucepan; it must boil five minutes at least. Remove the saucepan from the fire, and allow it to cool. When cool drop in one egg and beat it well out of sight; then drop in another and do the same, and then the third. Drop this mixture in tea-spoonfuls on to a greased baking tin. Bake in a moderately-heated oven about 20 minutes. They ought to have risen a great deal and feel firm. When cool, open at the side and fill with the following pastry cream.

Pastry Cream :—

- $\frac{3}{4}$ oz. Brown & Polson's "Patent" Corn Flour.
- 1 oz. Castor Sugar.
- $\frac{1}{2}$ pint Milk.
- 2 Eggs.
- $\frac{1}{2}$ tea-spoonful Vanilla Essence.

Measure out the ingredients. Blend the Corn Flour with the milk. Beat up the eggs, and add them along with the sugar and flavouring. Stir all over the fire till it boils and is a nice smooth paste. Allow to cool.

—o—

Shortbread.

No. 37.—SCOTCH SHORTBREAD.

- 1 tea-spoonful Brown & Polson's Paisley Flour.
- 1 lb. Ordinary Flour.
- 8 oz. Butter.
- 4 oz. Castor Sugar.
- Yolk of an Egg.

Measure out the ingredients. Put the butter and sugar into a basin, and beat to a cream. Make a hole in the centre of the mixture and add the yolk of the egg. Mix the flours well together, and add gradually to the butter and sugar, mixing well. Turn on to a floured pastry board, and work the mixture into a flat round shape. Notch the edges or place on a wooden shape or earthenware mould, and bake in a slow oven for twenty to thirty minutes, till a nice brown colour. Cool on a wire tray.

Earthenware Moulds.—These can be had from Brown & Polson, Paisley, for 10d. each, post free.

Cakes.

No. 38.—PLAIN GINGERBREAD.

- 1 oz. Brown & Polson's Paisley Flour.
 8 oz. Ordinary Flour. 2 oz. Lard or Butter.
 1 oz. Treacle. 3 oz. Brown Sugar.
 2 Eggs.
 1 gill (nearly) Sweet Milk.
 1 tea-spoonful each of Ginger, Cinnamon, and
 Mixed Spice.
 1 oz. Candied Peel. A Pinch of Salt.
 1 oz. Almonds.
 A few Caraway Seeds, if liked.

Measure out the ingredients. Butter a one-pound cake tin or two half-pound cake tins. Blanch the almonds and cut the peel into small pieces. Melt the treacle, sugar, and lard together. Mix the ordinary flour and spices, almonds, peel, and salt well together in a bowl, dry. Beat up the eggs well. Make a hole in the centre of the flour mixture. Pour the melted treacle, &c., into this, and stir well. Then add the beaten eggs, and lastly sufficient milk to make a soft batter. Beat well. Mix in the Paisley Flour lightly, and pour *at once* into the cake tin or tins. Put *at once* into a moderately hot oven. Bake for three quarters of an hour to one hour. When baked, take out of the tin and allow to cool on a wire tray.

NOTE.—Fruit may also be added, if liked, in which case it should first be well dried, and then mixed with the flour.

No. 39.—ORANGE CAKE.

- $\frac{1}{4}$ oz. Brown & Polson's Paisley Flour.
 2 Eggs. Their weight in Butter, Castor Sugar
 1 table-spoonful Milk. and Ordinary Flour.
 Grated Rind of 2 Oranges.

Measure out the ingredients. Butter and flour a small cake tin. Beat up the eggs. Beat the butter and sugar to a cream. Mix well together the Paisley Flour and ordinary flour. Add the flour mixture and the eggs alternately to the butter and sugar, mix well, then stir in the grated orange rind. Pour into the prepared tin and bake in a moderately heated oven. Cool on a wire tray.

No. 40.—CARAWAY LUNCH CAKE.

- 1 oz. Brown & Polson's Paisley Flour.
 8 oz. Ordinary Flour. 4 oz. Butter.
 6 oz. Moist Sugar. $\frac{1}{2}$ oz. Caraway Seeds.
 1 Egg. A pinch of Salt.
 Sweet Milk to mix.

Measure out the ingredients. Butter a one-pound cake tin. Rub the butter into the flour. Add the sugar, caraway seeds, Paisley Flour, and a pinch of salt and mix well. Beat up the egg, add a little milk to it and stir it into the rest, making the mixture rather soft. Pour into the prepared cake tin, and bake for one hour in a moderately heated oven. If preferred, fruit may be used instead of caraway seeds, in which case it should first be well dried, and then mixed with the flour. When baked, take out of the tin and allow to cool on a wire tray.

Cakes.

No. 41.—VANDUARA LUNCH CAKE.

4 oz. Brown & Polson's "Patent" Corn Flour.
 1 oz. " " Paisley Flour.
 2 oz. Ordinary Flour. 4 oz. Sifted Sugar.
 3 oz. Butter. 3 oz. Sultana Raisins.
 2 oz. Candied Peel. 2 Eggs.
 ½ tea spoonful grated Lemon Rind, and a
 pinch of Salt.

Measure out the ingredients. Butter a one-pound cake tin. Clean and pick the raisins, and cut the peel into small dice. Beat the butter and sugar to a cream. Beat the eggs well. Mix the Corn Flour and the ordinary flour together, and add to the butter and sugar alternately with the eggs. Beat well, then add the raisins, the peel, and the lemon rind and salt. Last of all put in the Paisley Flour, and mix lightly through the mixture. Pour into the prepared cake tin, and bake for about one hour in a moderately heated oven. When baked, take out of the tin and allow to cool on a wire tray.

No. 42.—MADEIRA CAKE.

2 oz. Brown & Polson's "Patent" Corn Flour.
 ¾ oz. " " Paisley Flour.
 6 oz. Ordinary Flour. 4 oz. Butter.
 5 oz. Castor Sugar. 3 Eggs. Pinch of Salt.
 ¼ tea-spoonful grated Lemon Rind or a few
 drops Essence of Lemon.

Measure out the ingredients. Butter a one-pound cake tin. Beat the butter and sugar to a cream. Beat up the eggs well. Mix the ordinary flour and Corn Flour together. Add a little of the flour mixture to the butter and sugar, beating well, then a little of the egg, and go on repeating till both egg and flour are used up. Add the salt and grated lemon rind, and last of all the Paisley Flour. Mix well and pour into the prepared cake tin. Bake for one hour in a moderately heated oven. When baked, remove from the tin and lay on a wire tray to cool.

The success of this cake depends mostly on the beating, which should be continued all the time the mixing is taking place.

No. 43.—CORN FLOUR CAKE.

4 oz. Brown & Polson's "Patent" Corn Flour.
 ½ oz. " " Paisley Flour.
 2 oz. Butter. 3 oz. Sifted Sugar.
 2 Eggs. Grated Rind of 1 Lemon.

Measure out the ingredients. Butter a one-pound cake tin. Mix the Corn Flour and Paisley Flour well together, dry. Beat the butter to a cream. Add the sugar and mix well. Break in the eggs and beat all well together. Stir in lightly the Corn Flour mixture and beat well till thoroughly mixed. Stir in the grated rind of a lemon. Pour into the prepared cake tin and put at once into a quick oven. Bake for half an hour, turn out and cool on a wire tray.

Cakes.

No. 44.—GLENIFFER CAKE.

4 oz. Brown & Polson's "Patent" Corn Flour.
 ½ oz. " " Paisley Flour.
 1½ oz. Good Pure Cocoa.
 5 oz. Castor Sugar.
 ¼ oz. Dessicated Cocoanut.
 3 Eggs.

Measure out the ingredients. Butter and flour a 1 lb. cake tin. Beat up the yolks of the eggs with 3 oz. of the sugar till quite thick. Mix together the Corn Flour, cocoa, and cocoanut. Mix this lightly into the eggs and sugar mixture, stirring always the one way, until thoroughly mixed. Now whisk up the three whites with the remaining 2 oz. of the sugar to a stiff snow, and stir lightly into the rest of the cake. Pour at once into a prepared tin, and bake in a hot oven about half an hour. Cool on a wire tray. Ice and decorate as follows:—

Icing:—8 oz. Icing Sugar.
 4 oz. Fresh Butter.
 1 dessert-spoonful Vanilla.

Rub the icing sugar through a sieve. Put the butter into a basin, and work it with a wooden spoon for a few minutes. Add gradually to it the icing sugar, and beat to a smooth cream. Then stir in gradually the vanilla. When the cake is cold, cut off the top quite even, and coat the cake round the sides with the icing mixture, occasionally dipping the knife in hot water so as to make the surface smooth. Then ice the top in the same manner. Put the remainder of the icing into a forcing bag, with a rose forcer, and decorate according to taste.

This is a delicious cake to serve with coffee.

No. 45.—ERIN CAKES.

1¼ oz. Brown & Polson's Paisley Flour.
 8 oz. Ordinary Flour. 3 Yolks of Eggs.
 2½ oz. Butter. 1 White of Egg.
 1 gill Sweet Milk. 4 oz. Castor Sugar.

Measure out the ingredients. Butter and flour a shallow square baking tin, same as used for No. 20. Beat the butter and sugar to a cream. Add the yolks of the eggs one by one, beating each thoroughly out of sight. Add the milk and the ordinary flour alternately, beating all the time. Whip up the white stiffly and add it along with the Paisley Flour. Pour into the prepared tin, and bake in a moderately-heated oven for about half an hour. Turn out and allow it to cool on a wire tray. The cake should be about 1½ inches thick. Prepare the following icing:—

Icing:—2 oz. Grated Chocolate.
 2 oz. Icing Sugar.
 White of 1 Egg.

Rub the icing sugar through a sieve, then mix it in a basin with the grated chocolate. Beat up the white stiffly and add it. Mix all thoroughly, and spread smoothly over the top of the cake. Cut out with a shamrock cutter, or in small squares and diamonds.

Cakes.

No. 46.—MOCHA CORN FLOUR CAKE.

4 oz. Brown & Polson's "Patent" Corn Flour.
 ½ oz. " " Paisley Flour.
 4 oz. Castor Sugar. 4 Eggs.

Measure out the ingredients. Butter and flour a round shallow cake tin. Separate the yolks from the whites of the eggs. Add the sugar to the yolks, and beat them well together for ten minutes. Mix the two flours together. Beat the whites to a stiff froth, and add them alternately with the flour mixture to the yolks and sugar, mixing lightly. Pour into the prepared tin, and bake in a quick oven for 40 minutes. Cool on a wire tray. When cold, ice with the following

Icing :—1 lb. Icing Sugar.
 1 oz. freshly ground Coffee.
 8 oz. Fresh Butter.
 ½ gill Water.

Boil the coffee in the water for a moment, strain, and allow to cool. Rub the icing sugar through a sieve. Put the butter into a basin, and work it with a wooden spoon for a few minutes. Add to it gradually the icing sugar, and beat to a smooth cream, then stir in gradually a table-spoonful of the coffee. Cut the top of the cake quite even, and coat it round the sides with the icing, using a palette knife and occasionally dipping the knife in hot water to make the surface smooth. Ice the top of the cake in the same manner. Put the remainder of the icing into a forcing bag, with a rose tube and decorate according to taste.

This is a very delicious cake to serve with coffee; much used in Paris.

No. 47.—ROYAL CAKE.

4 oz. Brown & Polson's "Patent" Corn Flour.
 ½ oz. " " Paisley Flour.
 4 oz. Butter. 2 Eggs.
 4 oz. Castor Sugar. 3 Yolks of Eggs.

Measure out the ingredients. Butter and paper a square shallow baking tin, same as used for No. 20. Put the eggs, yolks and sugar into a basin, and whisk over a pan of hot water for 15 minutes. Allow it to cool, still whisking. Melt the butter and stir it in lightly along with Corn Flour. Pour into the prepared tin, and bake in a hot oven for half an hour. Cool on a wire tray. The cake should be about 1½ inches thick. Ice over the top with the icing mixture given below, and cut into various small shapes.

Icing :—8 oz. Icing Sugar.
 A few drops Lemon Juice.
 Water.

Rub the icing sugar through a sieve. Add to it the lemon juice and sufficient water to make a smooth cream. Colour with carmine, if liked.

This cake may be varied by using any other icing, such as those used in Recipes 44, 45, 46, 48, 49.

Cakes.

No. 48.—HONEY CAKE.

2 oz. Brown & Polson's "Patent" Corn Flour.
 $\frac{1}{4}$ oz. " " Paisley Flour.
 2 oz. Ordinary Flour. 4 oz. Castor Sugar
 2 oz. Chopped Almonds. 4 Eggs.
 2 table-spoonfuls Honey or Apricot Jam.

Measure out the ingredients. Butter and flour a round shallow cake tin. Separate the yolks from the whites of the eggs. Put the yolks and castor sugar into a basin. Stir with a wooden spoon till into a thick cream. Whip the whites to a stiff froth. Mix together the Corn Flour, Paisley Flour, and ordinary flour. Add the flour mixture and whites alternately to the yolks and sugar, stirring lightly. Bake in a moderately heated oven about 50 minutes. Cool on a wire tray. Then split in half. Mix the almonds and honey together and put between, then ice with the following coffee icing:—

Coffee Icing:—8 oz. Icing Sugar.
 1 oz. Ground Coffee.
 $\frac{1}{2}$ gill Water.

Bring the water to the boil, add the coffee, and boil together for a moment or two. Strain off the coffee grounds and use cold. Put the icing sugar into a basin, add to it sufficient coffee to make a smooth fawn cream. Pour over the cake, and decorate, if desired, with crystallized violets or a few shredded pistachio nuts and almonds.

No. 49.—FERENEZE CAKE.

1 $\frac{1}{2}$ oz. Brown & Polson's Paisley Flour.
 8 oz. Ordinary Flour. 3 oz. Butter.
 6 oz. Castor Sugar. $\frac{3}{4}$ tea-cupful Milk.
 $\frac{1}{2}$ tea-spoonful Ground Cloves. 2 Eggs.
 $\frac{1}{2}$ " " Cinnamon.
 $\frac{1}{2}$ " " Nutmeg.

Measure out the ingredients. Butter and flour a square shallow baking tin, same as used for No. 19. Beat the butter and the sugar to a cream. Beat up the eggs well, add them along with the milk, and mix thoroughly. Mix together the Paisley Flour, ordinary flour and spices, and stir them lightly in. Pour into the prepared tin, and bake in a moderately heated oven about 40 minutes. Cool on a wire tray. The cake should be about half-an-inch thick. When cold, ice over with the icing given below, and cut up into small diamonds.

Icing:—8 oz. Icing Sugar.
 $\frac{1}{2}$ tea-spoonful Essence of Cloves
 and Ginger.
 1 $\frac{1}{2}$ table-spoonfuls Water.

Rub the icing sugar through a sieve, add to it the water and flavouring. Mix till smooth, and spread over the cake.

Cakes.

NO. 50.—MONDAMIN CAKE.

A MOST DELICATE CAKE OF FINE TEXTURE THAT
MELTS IN THE MOUTH LIKE BUTTER.

8 oz. Brown & Polson's "Patent" Corn Flour.
1 oz. " " Paisley Flour.
1 oz. Ground Candied Peel. 6 small Eggs.
8 oz. Butter. 7 oz. Castor Sugar.

Measure out the ingredients. Butter a two-pound circular baking tin with a hole in the centre. Beat the butter to a cream. Break four of the eggs into separate cups and beat each well. Add one beaten egg to the creamed butter, and with it a table-spoonful of Corn Flour and one of sugar. Beat for five minutes. After four eggs have been so added (after the addition of each egg five minutes' beating), stir in the two yolks of the remaining eggs, together with the remaining sugar, Corn Flour, and the lemon peel. Beat for ten minutes. Put in the Paisley Flour, and stir it lightly through the mixture. Pour into the buttered cake tin, and bake in a moderately heated oven for three-quarters of an hour. Remove from the tin and lay on a wire tray to cool.

Success in making this cake depends on mixing it well, and should always be stirred the same way.

Tin.—A special tin with pipe in centre for baking this cake can be had from Brown & Polson, Paisley, for 1/4, post free.

NO. 51.—SPONGE CAKE.

8 oz. Brown & Polson's "Patent" Corn Flour.
1/2 oz. " " Paisley Flour.
8 oz. Sifted Sugar. 6 Eggs.

Chipped Cocoanut or Ground Bitter Almonds.

Measure out the ingredients. Butter and flour a two-pound cake tin. Beat the eggs, sugar and flavouring for half-an-hour, or till thick and creamy. Mix the Corn Flour and Paisley Flour well together. Sift it into the egg mixture very lightly and gradually, mixing with a fork or iron spoon. Pour *at once* into the prepared cake tin, which should only be half full, as this cake rises very high. Put *at once* into a quick oven and bake for about three-quarters of an hour. Remove from the tin and cool on a wire tray.

NO. 52.—LEMON SPONGE CAKE.

4 oz. Brown & Polson's "Patent" Corn Flour.
1/2 oz. " " Paisley Flour.
4 oz. Sifted Sugar. 4 Eggs.
Grated Rind of half a Lemon.

Measure out the ingredients. Butter and flour a one-pound baking tin. Beat the eggs and sugar for half-an-hour, or till thick and creamy. Sift in the Corn Flour very lightly and gradually. Mix with a fork or iron spoon. Add the lemon rind and Paisley Flour. Pour into the prepared cake tin and bake in a hot oven for about one hour. Cool on a wire tray.

Cakes.

No. 53.—CHRISTMAS PLUM CAKE.

$\frac{1}{2}$ oz. Brown & Polson's Paisley Flour.
 8 oz. Ordinary Flour. 4 oz. Castor Sugar.
 2 oz. Raisins or Sultanas.
 2 oz. Currants. 5 oz. Butter.
 2 Eggs. $\frac{1}{2}$ gill Milk.
 $\frac{1}{2}$ tea-spoonful Ground Cinnamon.
 1 oz. Mixed Peel.

Measure out the ingredients. Butter a one pound cake tin. Clean the fruit and dry in the oven. Shred the peel. Sift the flour well with the Paisley Flour, and mix with the fruit, peel, and cinnamon. Put the sugar in a basin, and beat with the butter to a smooth cream. Add the two yolks of eggs and beat all well together. Whisk the whites of the two eggs to a stiff snow. Mix the dry ingredients gradually into the egg, sugar and butter mixture. If not moderately soft dough, add sufficient of the milk to make it so. Beat in lightly the stiff snow of the whites of eggs. Pour at once into the prepared cake tin. Bake in a moderately-heated oven for about two hours. Cool on a wire tray.

No. 54.—CHERRY CAKE.

2 oz. Brown & Polson's "Patent Corn Flour.
 $\frac{1}{2}$ oz. " " Paisley Flour.
 4 oz. Ordinary Flour. 4 oz. Castor Sugar.
 4 oz. Butter. 4 Eggs.
 4 oz. Preserved Cherries.
 $\frac{1}{2}$ tea-spoonful Grated Lemon Rind.

Measure out the ingredients. Butter and flour a 1 lb. cake tin. Beat the butter and sugar to a cream. Add the eggs one by one, beating well. Mix the Corn Flour and the ordinary flour well together, and stir lightly into the batter. Cut the cherries in two, and add them. Last of all add the lemon rind and Paisley Flour and mix lightly. Pour into the prepared tin, and bake in a moderately heated oven for about 50 minutes. Cool on a wire tray.

No. 55.—APPLE CAKE.

1 oz. Brown & Polson's Paisley Flour.
 8 oz. Ordinary Flour. 4 oz. Castor Sugar.
 3 oz. Butter 2 Whites of Eggs.
 A little Milk. 1 Egg.
 $\frac{1}{4}$ tea-spoonful Grated Lemon Rind. 3 Apples.

Measure out the ingredients. Stew the apples with 1 oz. of the sugar, and the lemon rind, rub through a sieve and allow to cool. Butter and flour a shallow cake tin. Mix together the Paisley Flour and ordinary flour, rub in the butter lightly, and add the 3 oz. of the castor sugar. Beat up the egg well, and add it with sufficient milk to make a soft dough. Pour into the prepared tin, and bake in a moderately heated oven for about three-quarters of an hour. Cool on a wire tray. Split in half, and spread the apple puree between the cakes. Beat up the two whites of egg to a stiff froth, and spread over the top. Dust with plenty of sugar, and set in a slow oven to brown.

Equivalent Weights and Measures.

FOR DRY MATERIALS.

16 oz. = 1 lb. = 3	Tea-cupfuls or 2 Breakfast-cupfuls, closely filled, but not heaped.
8 oz. = $\frac{1}{2}$ lb. = 1	Breakfast-cupful, closely filled, but not heaped.
4 oz. = $\frac{1}{4}$ lb. = 1	Tea-cupful, loosely filled.
1 oz. =	2 Table-spoonfuls, filled level.
$\frac{1}{2}$ oz. = 1	do. do.
$\frac{1}{4}$ oz. = 1	Dessert-spoonful, filled level.
1 oz. Butter = 1	Dessert-spoonful.

FOR LIQUIDS.

4 Gills = 1 Pint = about $3\frac{1}{2}$	Tea-cupfuls, or nearly 2 Breakfast-cupfuls.
1 Gill =	1 Small Tea-cupful.

APPROXIMATE WEIGHTS IN COINAGE.

2 oz. = 10/-	in Silver, or Six Penny Pieces.
1 oz. = 5/-	in Silver, or Three Penny Pieces.
$\frac{1}{2}$ oz. = 2/6	in Silver, or a Penny Piece and a Halfpenny Piece.
$\frac{1}{4}$ oz. = 1/3	in Silver, or a Threepenny Piece and a Halfpenny Piece.

ON SALE.

TINS.

FOR LITTLE DINNER LOAVES,	6d. per doz.	Post Free.
„ PAISLEY JAM SANDWICHES,	4d. per Set of Two.	Postage 2d.
„ CHEESE CAKES,	5d. per doz.	„ 4d.
„ MONDAMIN CAKES,		
with Pipe in Centre, 1/- each.		„ 4d.
„ 1 LB. ROUND CAKES,	5d. each.	„ 3d.
„ CASTLE PUDDINGS, 1/- per doz.		„ 3d.
„ SWISS ROLL, ...	4d. each.	„ 3d.

PASTRY AND MUFFIN CIRCULAR CUTTERS,

PLAIN, ...	3d. each.	Postage 1d.
CRINKLED, ...	3d. each.	„ 1d.

BLANC-MANGE EARTHENWARE MOULDS,

with Recipe on, 8d. each	„ 4d.
--------------------------	-------

SHORTBREAD EARTHENWARE MOULDS,

6d. each.	„ 4d.
-----------	-------

ICE CREAM FREEZERS, ...	4/9 each.	„ 6d.
-------------------------	-----------	-------

WOODEN SPOONS, ...	3d. each.	„ 1d.
--------------------	-----------	-------

WIRE TRAYS, ...	1/3 each.	„ 4d.
-----------------	-----------	-------

STRAINERS, ...	6d. each.	„ 2d.
----------------	-----------	-------

TIN MEASURES ($\frac{1}{2}$ Pint and Gill),		
per Set of Two, 6d.	„	2d.

HOUSEHOLD BALANCES, ...	1/8 each.	„ 3d.
-------------------------	-----------	-------

EGG WHISKS, ...	1d. each.	„ 1d.
-----------------	-----------	-------

RECIPE BOOKS. Price 1d. each. Post Free.

“ A ” FOR CORN FLOUR SWEETS AND SAVOURIES.

“ B ” „ HOME BAKING.

“ C ” „ FISH AND VEGETABLE SAUCES.

SET OF THREE BOOKS, 2d.

BOX CONTAINING—

ONE EMPTY MOULD, TWO DOZ. LITTLE
DINNER LOAF TINS, ONE SET PAISLEY
JAM SANDWICH TINS, TWO PASTRY
CUTTERS (PLAIN AND CRINKLED), TWO
RECIPE BOOKS, SENT BY PARCELS
POST, PAID, ... FOR 3/-

